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(54) METHOD OF PROCESSING ROASTED **COFFEE**

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(57)**ABSTRACT**

A method of processing roasted coffee to improve the retention of carbon dioxide and aromatics liberated from the roasted coffee. The method involves preparing one or more containers for receiving coffee. The containers are purged of contained air through flushing with an inert gas. Roasted coffee is transported and delivered to a grinding circuit where it is ground directly into a container filling apparatus. The container filling filling apparatus delivers the ground coffee directly into the purged containers after which the containers are sealed to maximize the retention of carbon dioxide and aromatics liberated from the roasted coffee and to minimize contact of the ground roasted coffee with the air.

13 Claims, 1 Drawing Sheet

